

CAPARZO



CÀ DEL PAZZO

On old maps, the place now known as Caparzo is called Cà del Pazzo, a name we have given to a wine born of a selection of grapes from our vineyards located at Caparzo and San Piero Caselle. Cà del Pazzo was produced for the first time in 1982, and is therefore one of the first Supertuscans to have been produced in the the Brunello production area. Produced only in the best vintages, and in limited quantities, it is destined to especially passionate, attentive wine lovers.

AREAS OF ORIGIN OF THE GRAPES:

“Caparzo,” 220 meters above sea level, in the northern part of the Appellation. Terrain is sandy and clayey with Pliocene sediments.
- “San Piero – Caselle,” 250 meters above sea level, in the eastern part of the Appellation. Terrain is sandy and clayey.

HARVEST: Manual

PRIMARY FERMENTATION: The different grapes are fermented separately for 6 days at a temperature of 28-30 °C, with subsequent delestages and pump overs.

MALOLACTIC FERMENTATION: Spontaneous.

AGING IN WOOD: Part of the aging process takes place in wood.

ALCOHOL CONTENT: 13-14%

ACIDITY: 5-6%

AGING CAPACITY: 12 years

FIRST YEAR PRODUCED: 1982

COLOR: Deep, intense ruby

BOUQUET: Ample, elegant, and well defined, with pronounced ripe blackberries and licorice root, with hints of sour cherry jam, white truffles, spice and vanilla.

PALATE: Dry and smooth, warm, full, generous, and austerevely velvety, with underlying aristocratic toasted almonds; the clean elegant bouquet complements the palate, especially in the finish.

FOOD-WINE PAIRINGS: Roasts, grilled meats, truffled dishes, mushrooms, and aged cheeses.

SERVING TEMPERATURE: 18°C (64°F), better if opened 1 - 2 hours before it is poured.

